

Peg's Spare Ribs

2 tablespoons brown sugar
 1 1/2 teaspoons dry mustard
 1 teaspoon salt
 1/8 teaspoon pepper
 1 cup chopped onion
 2 cups tomato juice
 3 tablespoons vinegar
 2 tablespoons Worcestershire sauce

Cook together on medium heat for 10 minutes.
 Meanwhile, wash and trim 4 to 5 lbs of ribs. Bake at 450° for a half an hour to remove grease.
 Drain.
 Pour sauce over and cook for a half an hour, basting occasionally.

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Pat's Crafts and Jams

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